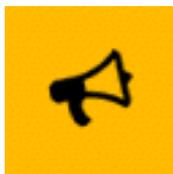


Juliet Cullinan celebrates 25 years of fine wines over lunch at Ryan`s Kitchen

feature image



Considered by wine connoisseurs to be the nation's oldest premium wine festival, the Juliet Cullinan Standard Bank Wine Festival will celebrate its 25th Anniversary in May 2015. For a quarter of a century, Juliet Cullinan has brought distinguished winemakers to Johannesburg for an epic celebration of fine wine.

During a brief visit to Cape Town, Juliet invited an intimate group of wine enthusiasts to join her for an intimate lunch and wine celebration at Ryan's Kitchen in Franschhoek. Declining the invite did not cross my mind once! I've never met the 'dame of Johannesburg's wine world' in person and was excited to visit chef Ryan Smith's new restaurant venue. Ryan's Kitchen has recently relocated to Place Vendôme in Franschhoek Main Road.



Chef Ryan Smith in front of his brand new open-plan kitchen in Franschhoek. A glass of **Graham Beck** MCC Blanc de Blancs was quite fitting to kicked-off the luncheon. Cellar Master Pieter Ferreira's middle name is not "Bubbles" for no reason. Following his studies, Pieter spent 7 years in Franschhoek as apprentice to Achim von Arnim of Haute Cabriere. In 1990 he joined Graham Beck and in 2004 Pieter was crowned Diners Club Winemaker of the Year for his Graham Beck Blanc de Blancs 1999 Cap Classique. 2015 marks this legendary winemaker's 25th vintage at Graham Beck Wines.

As Juliet took the guests on a trip down memory lane over lunch, the recipe behind her success becomes clear. After recognising the skills of talented individual winemakers, Juliet created this marketing platform in 1990.

” We built our reputation on continuity, celebration and commitment to offer the best experience for both winery and taster. We bring the top talent to the attention of local wine connoisseurs as we showcase small, elite boutique wineries.” 2015 will mark the 15th consecutive year that Standard Bank sponsors the Juliet Cullinan Standard Bank Festival. By the sound of it, this year’s festival will offer an unmatched celebration toasting to the festival’s unique history and to its future.

All the wines served over lunch at Ryan’s Kitchen were hand-selected by Juliet to match the menu and included Chenin Blancs from Villiera, [Jordan](#), [Simonsig](#), and Ken Forrester, and Shiraz from Neil Ellis, Groote Post, Standveld and Eagles` Nest. As expected, Chef Ryan’s utterly delicious Asian inspired dishes did not disappoint....



Smoked brinjal dumplings with basil and pine-nut dressing.



Cape Malay pickled trout, cooked in a bag.



Summer melon with lime, melon sorbet and Champagne Espuma.



Slow cooked lamb, Plantain and tomato curry with steamed rice.



Granadilla Souffle with mango ice cream.

The 25th Juliet Cullinan Standard Bank Festival is taking place from **12th-13th May 2015** at The Polo Lounge, Indanda Club in Johannesburg from 17:30 – 21:00.

Tickets are available through webtickets.co.za and cost R180 online and R200 at the door.

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